



FUNCTION PACK 2017



RESTAURANT BAR BEACH CLUB

COCOON RESTAURANT, BAR, BEACH CLUB.

Inspired by the idyllic surroundings of the famous Bali beaches and combined with Mediterranean flair, Cocoon offers a multitude of dining options, pool side lounging, and a relaxed ambience.

Whilst laying back on your personal daybed by our stunning pool, sipping on a perfectly blended Daquiri or Margarita, you can also indulge in our pool side grazing menu, offering a large range of delectable delights.

Catering for Brunch, Lunch and Dinner in three distinct dining areas, Cocoon's menu's deliver a truly international cuisine with dishes fusing the best of Asian and modern European flavours and produce.

Brunch overlooking the pool is a must or if it is a long lazy Lunch or a dinner under the stars you are interested in, you can delve into our extensive grazing, lunch or dinner menu available either in one of our stunning dining areas or by the pool.

Regular monthly events such as SPLASH and Bounce combined with internationally renowned DJ events and acts playing poolside along with our team of resident DJ's playing from 12 noon guarantees great tunes whether it be for a relaxed afternoon poolside, a sunset drink or seriously pumping pool party.

Daily from 4pm to 7pm Cocoon's happy hour is a must with a selection of 2 for 1 cocktails and beers a must.

Weddings and private events are also catered for with Cocoon's dedicated team of event and wedding planners to ensure every element of your wedding or event runs smoothly and is beautifully delivered.

With our upstairs area providing views across the glorious Indian Ocean, we are able to cater for small intimate candle-lit gatherings, right through to sit down wedding parties of up to 100 people. We have an array of packages to suit every occasion and budget.



JL. DOUBLE SIX, NO.66, BLUE OCEAN BOULEVARD, SEMINYAK, BALI

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RP. 180,000++ PER HEAD, PER HOUR
TAPAS SET MENU

MENU

Crispy Mushrooms (v)

five spice breaded button mushrooms w/ aioli (v)

Roasted Duck Steam Buns

w/ cucumber, pear & hoisin sauce

Vegetarian Spring Rolls (v)

sweet soy sauce

Fish Satays (gf)

local spices & sambal

Chicken Dumpling

minced chicken fried wonton's served with sweet chili

Fish Goujons

beer battered white fish goujons served w/ tartare

Fat Chips (p)

sour cream, bacon & spring onion

PIZZA

Hot Salami, tomato mozzarella & chili (p)

Wild Mushroom, tomato, mozzarella ham & olives (p)

Parmesan, fresh mozzarella potato & rosemary (v)

menu may change without notice

(v) vegetarian, (p) contains pork, (gf) gluten free, (vegan) contain no animal products

all prices are subject to 8% service charge & 10% government tax

RP. 220,000++ PER HEAD, PER HOUR
TAPAS SET MENU

MENU

Chicken Drumlets

marinated & panko crumbed drumlets with tartare

Mini Angus Beef Burger (p)

swiss cheese, lettuce, tomato, bacon & dijon mustard mayo

Roasted Duck Steam Buns

w/ cucumber, pear & hoisin sauce

Prawn Tempura

lime aioli & lemon

Lamb Shaslicks (gf)

capsicum, onion & toasted sesame

Vegetarian Spring Rolls (v)

sweet soy sauce

Fish Satays (gf)

local spices & sambal

Fish Goujons

beer battered white fish goujons served w/ tartare

Tempura Soft Shell Crab

wasabi soy dipping sauce

Crispy Pork Dumplings (p)

soy ginger dipping sauce

PIZZA

Roasted Pumpkin, mozzarella, zucchini & shallots (v)

Caramelized Pineapple, ham, tomato & mozzarella (p)

Hot Salami, tomato mozzarella & chili (p)

Wild Mushroom, tomato, mozzarella ham & olives (p)



RP. 250,000++ PER HEAD, PER HOUR
TAPAS / CANAPES SET MENU

MENU

Yellow fin Tuna Tartare (gf) (served in china spoons)
Wakame, soy & sesame dressing, flying fish roe

Caprese Skewer (v) (gf)
Cherry tomato, baby mozzarella, basil pesto

Mini Angus Beef Burger (p)
swiss cheese, lettuce, tomato, bacon & dijon mustard mayo

Cuttlefish Salsa on Lavosh Crisps
Exotic fruit, lime & palm sugar dressing

Roasted Pimento Gazpacho (gf) (v) (vegan)
Melon & strawberry

Vegetarian Spring Rolls (v)
sweet soy sauce

Roasted Duck Steam Buns
w/ cucumber, pear & hoisin sauce

Prawn Tempura
Lime aioli & lemon

Hand Roll (gf)
prawn tempura, salmon, avocado, cucumber & daikon

Mini Korean Inspired Tacos
Braised beef cheeks, 'hapa' cabbage slaw, avocado condiment

Crispy Pork Dumplings (p)
soy ginger dipping sauce

Crispy Quail Egg (served in china spoons)
Candied serrano, saffron hollandaise

PIZZA

Goats Cheese, Pear Walnuts, Truffled Honey

Wild Mushroom, Taleggio, Dried Olives, (v)

Prawn & Preserved Lemon, Chilli, Basil, Grana Padano

menu may change without notice

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RP. 250,000++ PER HEAD SET MENU

ENTREE

choice of

Roasted Beetroot Salad (v) (gf)
feta, crisp arugula, hazelnuts, balsamic glaze

Spaghetti Primavera (v) (gf)
broccoli, asparagus, peas, cream & shaved parmesan

Caesar Salad (p)
baby cos, bacon, anchovy dressing, cold poached egg, herbed croutons

Battered Zucchini Blossoms (v)
stuffed w/ herbed goat's cheese, apple salad & aioli

MAIN COURSE

choice of

Pan Roasted Chicken Breast (gf)
avocado, spring onion, red radish & mint salad, roasted garlic vinaigrette

Home Made Parpadelle
slow cooked lamb, green peas, shaved grana

Risotto (gf) (v)
cauliflower, spinach, semi sundried tomatoes, almonds, shaved parmesan

Snapper Fillet (gf)
simple w/ lemon butter, tomato & onion salsa, baby leaves

DESSERT

choice of

Fried Banana
Palm sugar caramel, coconut ice cream

Ice Creams & Sorbets Coppa (3)
bacio ice cream (chocolate & hazelnuts), straciatella ice cream (choc chip), vanilla ice cream, raspberry sorbet, strawberry basil sorbet, passion fruit sorbet, salted caramel ice cream, lemongrass sorbet.

COFFEE
Segafredo Coffee/ Twinings Tea

menu may change without notice

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RP. 300,000++ PER HEAD SET MENU

ENTREE

choice of

Duo of Tartare
tassie salmon, yellow fin tuna, senbe crackers, wasabi mayo, yuzu gel

House Cured Salmon (gf)
spiced creme fraiche, julienne of radish, snakefruit, tangerine vinaigrette

Angus Beef Carpaccio (gf)
gorgonzola dressing, grated egg, capers & rocket

Asparagus & Ricotta Agnolotti (v)
w/ burnt butter sage sauce

Battered Zucchini Blossoms (v)
stuffed w/ herbed goat's cheese, apple salad & aioli

MAIN COURSE

choice of

Char grilled Sword Fish (gf)
lemon, mint, basil, fennel salad, lyonnaise potatoes

Chicken Saltimbocca (p)
thigh filled w/ prosciutto, arugula, cauliflower fondue, mushrooms & shallots

Pan Roasted Chicken Breast
lemon & pumpkin puree, pumpkin gnocchi, chicken jus

Crispy Skin Pork Belly (gf)
sauteed kaylan, apple puree, yakiniku sauce

Home Made Linguine Seafood
prawns, calamari, white fish, white wine, garlic, chili, rocket

Green Tea Stir Fried Soba Noodles (v)
marinated tofu, mushrooms, bell peppers, soy & oyster sauce

DESSERT

choice of

Peach Pannacotta (v)
strawberry coulis, chocolate aero bar, berry biscotti

Apple Tart (v) vanilla ice cream, butterscotch

COFFEE Segafredo Coffee/ Twinings Tea



RP. 350,000⁺⁺PER HEAD
SET MENU

ENTREE

choice of

Prawn Cocktail (gf)

avocado horse radish mayo, spiced tomato, frissee

Steamed Asparagus (p) (gf)

crisp prosciutto, poached egg, hollandaise, truffle oil, shaved grana padano

Blue Swimmer Crab Ravioli

citrus cream & lemon sauce

Sushi Plate (gf)

sashimi of yellow fin tuna, tasmanian salmon, reef mish maki, (2) niguri (2) & condiments

House Cured Salmon (gf)

spiced crème fraiche, julienne of radish, snake fruit, tangerine vinaigrette

Roasted Beetroot Salad (v) (gf)

feta, crisp arugula, hazelnuts, balsamic glaze

Angus Beef Carpaccio (gf)

gorgonzola dressing, grated egg, capers & rocket

Super Foods Salad (gf) (v) (vegan)

quinoa, grilled vegetables, chick peas, avocado, sunflower seeds, pepitas pesto

MAIN COURSE

choice of

Pan Fried Barramundi (gf)

creamy corn, capers & tomato salsa, basil oil, grilled batik clams, watercress salad

Tasmanian Salmon Fillet (gf)

bok choy, mushroom, spring onions, soy, sesame oil & ginger

Roasted Duck (gf)

asian style, fried rice, hoisin, sauteed greens & soy

200 Gm Eye Fillet

marinated baby leeks, potato puree, rosemary red wine jus

Crispy Skin Pork Belly (gf)

sauteed kailan, apple puree, yakiniku sauce

Green Tea Stir Fried Soba Noodles (v)

marinated tofu, mushrooms, bell peppers, soy & oyster sauce

Risotto (gf) (v)

cauliflower, spinach, semi sundried tomatoes, almonds, shaved parmesan

Home Made Linguine Seafood

prawns, calamari, white fish, white wine, garlic, chilli, rocket

Pan Roasted Chicken Breast

lemon & pumpkin puree, pumpkin gnocchi, chicken jus

DESSERT

choice of

Chocolate Brulee

berry compote, salted caramel ice cream

Peach Pannacotta

strawberry coulis, chocolate aero bar, berry biscotti

Apple Tart

vanilla ice cream, butterscotch

Bread & Butter Pudding

young coconut, guava coulis, vanilla ice cream

Passionfruit Semifreddo

almond crumble, berry compote

COFFEE

Segafredo Coffee/ Twinings Tea

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RP. 450,000++PER HEAD
SET MENU

ENTREE

choice of

Prawn Cocktail (gf)

avocado horse radish mayo, spiced tomato, frissee

Steamed Asparagus (p) (gf)

crisp prosciutto, poached egg, hollandaise, truffle oil, shaved grana padano

Duck Salad

hoisin marinated duck, caramelized pear, mixed leaves, sesame dressing

Blue Swimmer Crab Ravioli

citrus cream & lemon sauce

Sushi Plate (gf)

sashimi of yellow fin tuna, tasmanian salmon, reef mish maki, (2) niguri (2) & condiments

House Cured Salmon (gf)

spiced crème fraiche, julienne of radish, snake fruit, tangerine vinaigrette

Roasted Beetroot Salad (v) (gf)

feta, crisp arugula, hazelnuts, balsamic glaze

Angus Beef Carpaccio (gf)

gorgonzola dressing, grated egg, capers & rocket

Super Foods Salad (gf) (v)

quinoa, grilled vegetables, chick peas, avocado, sunflower seeds, pepitas pesto

Asparagus & Ricotta Agnolotti (v)

w/ burnt butter sage sauce

Chocolate Brulee

berry compote, salted caramel ice cream

Peach Pannacotta

strawberry coulis, chocolate aerobar, berry biscotti

Apple Tart

vanilla ice cream, butterscotch

Bread & Butter Pudding

young coconut, guava coulis, vanilla ice cream

Passionfruit Semifreddo

almond crumble, berry compote

MAIN COURSE

choice of

Pan Fried Barramundi (gf)

creamy corn, capers & tomato salsa, basil oil, grilled batik clams, watercress salad

Tasmanian Salmon Fillet (gf)

bok choy, mushroom, spring onions, soy, sesame oil & ginger

Roasted Duck (gf)

asian style, fried rice, hoisin, sauteed greens & soy

200 Gm Eye Fillet

marinated baby leeks, potato puree, rosemary red wine jus

Crispy Skin Pork Belly (gf)

sauteed kaylan, apple puree, yakiniku sauce

Half Bamboo Lobster (gf)

mornay or thermidore
on beetroot risotto, basil oil

Green Tea Stir Fried Soba Noodles (v)

marinated tofu, mushrooms, bell peppers, soy & oyster sauce

Lamb Shank (n.z)

red wine & tomato braised lamb shank, garlic potato & spinach puree

Risotto (gf) (v)

cauliflower, spinach, semi sundried tomatoes,

Snapper Fillet (gf)

simple w/ lemon butter, tomato & onion salsa, baby leaves

Home Made Linguine Seafood

prawns, calamari, white fish, white wine, garlic, chilli, rocket

Pan Roasted Chicken Breast (gf)

avocado, spring onion, red radish & mint salad, roasted garlic vinaigrette

DESSERT

choice of

Ice Creams & Sorbets Coppa (3)

bacio ice cream (chocolate & hazelnuts), straciatella ice cream (choc chip), vanilla ice cream, raspberry sorbet, strawberry basil sorbet, passion fruit sorbet, salted caramel ice cream, lemongrass sorbet.

COFFEE

Segafredo Coffee/ Twinings Tea

menu may change without notice

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ENTREE

choice of

RP. 230,000++PER HEAD
VEGETARIAN SET MENU

Roasted Beetroot Salad (v)

feta, crisp arugula, hazelnuts, balsamic glaze

Battered Zucchini Blossoms (v)

stuffed w/ herbed goat's cheese, apple salad & aioli

Caprese Salad (v)

tomato bocconcini fresh torn basil, balsamic reduction

Super Foods Salad (gf) (v) (vegan)

quinoa, grilled vegetables, chick peas, avocado, sunflower seeds, pepitas pesto

Spaghetti Primavera (v)

broccoli, asparagus, peas, cream & shaved parmesan

MAIN COURSE

choice of

Asparagus & Ricotta Agnolotti (v)

w/ burnt butter sage sauce

Green Tea Stir Fried Soba Noodles (v)

marinated tofu, mushrooms, bell peppers, soy & oyster sauce

Risotto (gf) (v)

cauliflower, spinach, semi sundried tomatoes, almonds, shaved parmesan

Thai Green Vegetable Curry (v) (gf) (vegan)

steamed rice

Gado Gado (v) (gf)

mixed vegetables, tofu, bean sprouts, potato, egg, peanut sauce

Laksa Tempe (v) (vegan) (gf)

baby potato, glass noodles, coriander, peanuts

DESSERT

choice of

Fried Banana

Palm sugar caramel, coconut ice cream

Passionfruit Semi freddo

almond crumble, berry compote

BEVERAGE

Free flow aqua

menu may change without notice

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RP. 300,000++PER HEAD

MINIMUM 20 PAX

INDONESIAN BUFFET

INDONESIAN SMALL BITES

choose 2

Lumpia (v)

vegetarian spring rolls w/ zesty dipping sauce

Lemper Ayam (gf)

chicken and sticky rice in banana leaf

Lumpia Kulit Tahu (gf)

crisp roasted chicken rolled in tofu skin

SATAYS

choose 2

Sate Manis (gf)

beef satay with sweet chili paste

Sate Ayam Madura (gf)

madura style chicken satay w/spiced peanut sauce

Vegetarian Satay (gf) (v)

tofu, tempeh and baby potato with peanut sauce

Sate Lilit (gf)

spiced fish on lemongrass skewers

SOUPS

choose 1

Soto Ayam (gf) shredded chicken in a herbed broth

Sop Buntut (gf) traditional oxtail soup served w/ rice

Sop Bakso chicken or beef meatball soup

VEGETABLE DISHES

choose 2

Gado Gado (v) (gf)

cold vegetable salad w/ boiled quail eggs, bean sprouts, tofu & peanut sauce

Sayur Urab (v) (gf) (vegan)

salad of steamed vegetables w/ mild spices & grated coconut

Lawar Kacang (v) (gf) (vegan)

balinese style roasted long beans, garlic & onion

Karedok (v) (gf) (vegan)

raw seasonal vegetables w/ peanut sauce

CONDIMENTS

all of the below

Nasi Putih

steamed white rice

Nasi Kuning

steamed yellow rice

Krupuk Udang

prawn crackers

Variety of Sambals

menu may change without notice

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MAINS

choose 6

Ayam Betutu (gf)

slow cooked smoked & spiced marinated chicken

Pepes Ikan (gf)

white reef fish w/ balinese spices oven baked in banana leaf

Chili Prawns (gf)

w/ red or green chili

Rendang Sapi (gf)

slow braised beef cooked in a coconut milk & chili

Bebek Panggang (gf)

roasted duck curry w/ butternut pumpkin & herbs

Ikan Kakap

snapper fillet w/ sweet & sour bell peppers

Ayam Kalasan (gf)

marinated chicken simmered w/ turmeric tomatoes, sambal

Tong Seng Kambing (gf)

lamb shank off the bone slow cooked in cabbage leek & tomatoes

Mie Goreng

noodles w/ chicken, fried egg & veggies

Ikan Rica Rica (gf)

fried reef fish, tomato, ginger, lemongrass, chili

Babi Kecap (gf) (p)

pork belly in a ginger, soy sauce

Babi Asam Manis (p)

sweet & sour pork belly

Semur Daging (gf)

braised beef, soy bean curd, sweet soy sauce

Gulae Kambing (gf)

slow roasted goat, yellow curry

Ayam Bumbu Rujak (gf)

roasted chicken, rujak sauce of shallots, garlic, lemongrass, salam leaf

Pergedel Jagung (v)

sweet corn fritters

Sayur Asam (v) (gf) (vegan)

stewed vegetables, tamarind broth w/ jackfruit, long beans, melinjo, chayote, peanuts

Babi Guling (p)

traditional balinese style suckling pig

added cost of Babi Guling 130,000 per head minimum 20 pax

DESSERT

choose 3

Klepon (v) (vegan)

sticky rice ball w/fresh grated coconut & palm sugar glaze

Buah Segar (v) (gf) (vegan) tropical fruit

Pisang Goreng fried banana w/ palm sugar

Bubur Injin

black rice pudding, exotic fruits, tangerine sorbet, coconut emulsion

Bubur Sumsum

rice flour porridge w/ caramelised palm sugar



BEVERAGE PACKAGE

We are also happy to provide guests with beverage on consumption please ask for our full drinks list and prices

BEVERAGE PACKAGE 1

2 HOURS @ Rp. 370,000 ++ PER HEAD
Rp. 170,000 ++ PER HEAD PER HOUR THEREAFTER

COCKTAILS

Choice of 3 Cocktails

BEER / RTDs

Bintang
Smirnoff Ice/ Green Apple

BASIC SPIRITS

SmirnoffVodka
Gordon's Gin
Captain Morgan Spiced Rum
Johnnie Walker Red Label
Jim Beam Bourbon

WINE

Plaga Sauvignon Blanc (bali/w.a)
Plaga Cabernet Sauvignon (bali/w.a)

SOFT

Soft Drinks / Juices / Aqua

*all prices are subject to 8% service charge & 10% government tax
wines may change as to availability*

BEVERAGE PACKAGE 2

2 HOURS @ Rp. 450,000 ++ PER HEAD
Rp. 190,000 ++ PER HEAD PER HOUR THEREAFTER

COCKTAILS

Choice of 7 Cocktails

BEER/ RTDs/ CIDER

Bintang / Heineken / San Miguel Light / Corona
Smirnoff Ice/ Green Apple
Magners Cider (original, berry, pear)

BASIC SPIRITS

Skyy Vodka
Gordon's Gin
Jose Cuervo Tequila
Appleton Gold Jamaican Rum
Captain Morgan Spiced Rum
Johnnie Walker Red Label
Jack Daniels Bourbon

WINE / BUBBLES

Penfolds *Semillon Sauvignon Blanc* (australia)
Penfolds *Cabernet Sauvignon* (australia)
Domain *Brut n/v* (australia)

SOFT

Soft Drinks / Juices / Aqua

BEER, WINE, SOFT DRINK PACKAGE 1

2 HOURS @ 320,000++ PER HEAD
Rp 150,000++ PER HEAD PER HOUR THEREAFTER

BEER/ RTDs

Bintang / Heineken / San Miguel Light
Smirnoff Ice/ Green Apple

WINE

Plaga *Sauvignon Blanc* (bali/w.a)
Plaga *Cabernet Sauvignon* (bali/w.a)

SOFT

Soft Drinks / Juices / Aqua

BEER, WINE, SOFT DRINK PACKAGE 2

2 HOURS @ Rp 370,000++ PER HEAD

Rp 170,000++ PER HEAD PER HOUR THEREAFTER

BEER/ RTDs/ CIDER

Bintang / Heineken / San Miguel Light

Smirnoff Ice / Green Apple

Magners Cider (original, berry, pear)

WINE / BUBBLES

Penfolds Semm Sauv Blanc (australia)

Penfolds Cabernet Sauvignon (australia)

Domain Brut n/v (australia)

SOFT

Soft Drinks / Juices / Aqua

MOCKTAILS

Sunset Smoothie

fresh banana, fresh pineapple, pineapple juice, blended w/ coconut milk

Mint Lemonade

a muddle of brown sugar & mint, topped with sprite served long over crushed ice

Berry Soda

fresh mixed berries blended, lemon juice, topped w/ sprite

NON ALCOHOLIC BEVERAGE PACKAGE

85,000++ PER HEAD PER HOUR

MOCKTAILS

Sunset Smoothie

fresh banana, fresh pineapple, pineapple juice,
blended w/ coconut milk

Mint Lemonade

a muddle of brown sugar & mint, topped
with sprite served long over crushed ice

Berry Soda

fresh mixed berries blended, lemon juice, topped w/ sprite

The Lava

banana, strawberries, pineapple juice,
coconut cream and cream blended and served long

Evergreen

a fresh mix of lychee, mint, lime cordial & lychee juice

SOFT DRINKS

Coca Cola

Diet Coke

Sprite

SCHWEPPEs

Ginger Ale

Tonic

Soda

Equil Sparkling

Still Water

Iced Lemon Tea

FRESH JUICES

Orange, Mango, Pineapple, Papaya,
Watermelon, Honey Dew

all prices are subject to 8% service charge & 10% government tax
wines may change as to availability

COCKTAIL CHOICES BEVERAGE PACKAGE

Apple Martini

a mix of skyy vodka, apple juice, shaken hard & strained

Cocoon Sea Breeze

skyy vodka, malibu, peach liqueur, pineapple, orange juice & cranberry juice, perfect for the bali sunsets, served long

Caipirosca

a good sling of skyy vodka, crushed fresh limes, sugar cane

Rise & Shine (our espresso martini)

we use a shot of espresso, spiced rum, kahlua & sugar syrup, shaken hard & strained

Aperol Spritz

aperol, prosecco on ice topped w/ soda dash of fresh orange

Lychee Martini

skyy vodka, lychee liqueur, lychee juice

Mojito

white rum, smashed lime, mint & sugar topped w/ soda

Mai Tai

we mix sailor jerry spiced rum, bacardi light, orange curacao, pineapple & orange juice, shaken hard & topped w/ grenadine

Mango Melon Ball

muddled fresh mango, a shot of midori & skyy vodka, pineapple juice, shaken & served long

Island Spice

a refreshing combination of bacardi gold, fresh mint leaves, topped w/ homemade caramel ginger beer

Watermelon Cooler

a simple mix of skyy vodka, watermelon & mint, lemon juice topped w/ soda water. a divine thirst quencher

Aloha Colada

a blend of spiced rum, fresh pineapple, pineapple juice, coconut cream & demerara syrup

Mango Madness

mad combination of skyy vodka, fresh mango, fresh lychee's & passionfruit

Moscow Mule

a combination of skyy vodka, fresh mint leaves topped w/ homemade caramel ginger beer

Margarita (classic or strawberry)

no menu can be complete without this true classic. cuervo and triple sec w/ the good helping of fresh lime juice and sugar syrup